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PRODUCT THAT CAN BE USED AS SUBSTITUTE OR ADJUVANT FOR
 COFFEE AND PROCESS FOR ITS MANUFACTURE

[Inventor:]

M. Joseph-Francois Eury,
 residing in France (Seine)

The object of the present invention is a product that can, as desired, be used instead of coffee or mixed with the latter in variable proportions in the manner of chicory in order to obtain inexpensive infusions which, having the taste and color of coffee, contains less caffeine and can thus be suitable for everyone and be tolerated even by cardiac patients.

Another object of the invention is a process for producing this product, which consists essentially in wetting the coffee grounds with a very dilute solution of a fixed or volatile alkali, free or carbonated, subjecting these grounds to heating at 100-120°C for approximately a half-hour, in an autoclave of preference. The grounds thus treated dry rapidly after removal from the autoclave and constitute the new product of the invention that is ready for use.

Summary

The object of the present invention is:

A new product that can be used as a substitute or as an adjuvant for coffee and essentially comprised of coffee grounds treated in the following manner: the grounds are wetted with a very dilute solution of a fixed or volatile, free or carbonated alkali, then subjected to the action of heat in an autoclave, preferably at approximately 120°C for a half-hour, and then dried.

EURY

By proxy

L. Chassevent